

PAGE ____ of ____

Phone:

Seat/Checkouts

Travel Time

m

SERVICE

128	<input type="checkbox"/>	Scheduled
129	<input type="checkbox"/>	Return
126	<input type="checkbox"/>	Fld Pl Rvw
130	<input type="checkbox"/>	Complaint
133	<input type="checkbox"/>	Illness/Inj.
134	<input type="checkbox"/>	Permit Inv.
136	<input type="checkbox"/>	Field Educ.
127	<input type="checkbox"/>	Pre-Operat.
106	<input type="checkbox"/>	HACCP
	<input type="checkbox"/>	

RESULTS/ACTION

01 ☐ Satisfac.

02 \square Unsatisfac.

03 ☒ Complete

04 ☐ Incomplete

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04 Suspend

07 ☐ Approved

10 ☐ Disapprvd

☐ Disapproval

A.100% non-smoking

01 ☐ Yes02 ☐ No

of the

B.Caterers

01 ☐ Yes

02 ☐ No

Red Critical Points

Blue Points

TOTAL POINTS

Correct By

Comments:

Health Authority

CS 13.15.1 rev 5/01

RED ITEMS	Value
Food Supplies From Approved Sources, Wholesome, Not Adulterated	
101a. Hermetically sealed containers and MAP foods processed in facilities with federal and state approval, or MAP foods processed using HACCP procedures approved by the health officer.	
101b. Foods obtained from approved source (milk products and eggs - WSDA shellfish-DOH poultry-WSDA or USDA: meat and meat products-USDA).	
101c. Non-regulated foods (including water and ice) from sources approved by H.O.	
101T.	15
102a. Foods wholesome, free from spoilage, not adulterated.	
102b. Raw fruits and vegetables properly washed prior to serving.	
102T.	10
Foods Protected From Cross Contamination	
103a. Food contact surfaces of equipment used with raw meats, aquatic foods, or poultry thoroughly cleaned and sanitized before contacting foods. Actual cross contamination during storage.	
103b. Food workers wash hands after handling raw foods and before handling RTE food.	
103T.	15
104. Ice used for human consumption protected from sources of contamination	5
105. Raw meats, aquatic foods or poultry stored below and away from foods that will be served without subsequent cooking. Pooled eggs handled correctly.	5
Food Protected From Contamination By Workers	
106a. Foods not handled by workers ill with a disease transmissible through foods (diarrhea, vomiting, fever, stomach flu, hepatitis A) or with infected cuts or burns on their hands.	
106b. Food workers wash hands thoroughly (generate lather) after using toilet.	
106T.	25
107a. Food workers use proper utensils (tongs, spoons, scoops, disposable gloves) to minimize direct hand contact with RTE foods.	
107b. Food workers wash hands thoroughly before starting work, before handling RTE foods, after coughing, sneezing, eating, smoking, or otherwise contaminating their hands.	
107T.	10
Foods Protected From Contamination By Chemicals	
108a. Toxic chemicals, including pesticides, properly labeled, stored and used to prevent contamination of foods or food contact surfaces. Only food-grade lubricants and approved pesticides are used.	
108b. Acidic foods not cooked or stored in containers or pipes that contain toxic metal. Proper backflow prevention of carbonated water from toxic metal pipes.	
108T.	10
Temperature Control - Proper Cooling & Refrigerated Storage	
109. Potentially Hazardous Food cooled from 140°F to 45°F or below by approved methods (size reduction, uncovered shallow pans or ice bath with stirring).	30
110. (No room temperature storage) All PHF refrigerated except during necessary preparation procedures. Storage of PHF between 70°F and 120°F.	30
111. (No room temperature storage) All PHF refrigerated except during necessary preparation procedures. Storage of PHF between 46°F and 69°F or 121°F to less than 130°F.	(10)
112. (No room temperature storage) All PHF refrigerated except during necessary preparation procedures. Storage of PHF between 130°F and 139°F.	(5)
113. Enough refrigerated storage equipment present, properly designed, maintained, operated so all PHF can be cooled and stored properly at 45°F or below. Proper iced storage of PHF.	10
114. Modified Atmosphere Packaged PHF stored below 38°F unless otherwise allowed.	10
115a. Cooked PHF properly thawed.	
115b. Frozen PHF with a food depth or thickness greater than 4 inches is thawed before cooking.	
115T.	5
116. Salads or similar PHF prepared using ingredients pre-chilled to 45°F or below.	5
Temperature Control - Proper Hot Holding, Cooking and Reheating	
117. PHF is hot held 140°F or above except unsliced roast beef 130°F or above. Enough hot holding equipment present, properly designed, maintained or operated to keep hot foods at required temperatures. (If found 129°F and below.)	25
118. PHF is hot held 140°F or above except unsliced roast beef 130°F or above. (If found between 130°F and 139°F.)	(5)
119a. Ground fabricated or restricted meat is cooked to 155°F or above, except ground beef specifically ordered by the immediate consumer.	
119b. Poultry, poultry stuffing, stuffed meat, stuffing containing meat, casserole containing PHF, unripened raw milk cheese are cooked to 165°F.	
119T.	25
120a. Pork or any food containing pork is cooked to 150°F or above.	
120b. Other PHF requiring cooking, including non-pasteurized eggs, is cooked to 140°F or above before placing in hot holding equipment, except that rare roast beef or rare steak may be cooked to 130°F. (Note: Rare steak, ground beef, or eggs may be cooked to a lower temperature if specifically ordered by the immediate consumer, or by physician order for eggs served in health care facilities.)	
120c. PHF cooked at USDA or FDA plants is initially reheated from 45°F to 140°F or above within 1 hour. Other PHF reheated from 45°F to 165°F or above in 1 hour. Reheating in temporary units completed within 30 minutes, except as approved.	
120T.	15
Proper Monitoring	
121. Overnight cooking and hot holding with proper temperature monitoring	10
122. Metal stem thermometer used as required on the last routine inspection.	5
123. Other monitoring or documentation as required in a compliance plan, HACCP plan, M&O plan of operation or policy.	5
Handwashing - Facilities Available	
124. Handwashing facilities - lavatories accessible and in good repair, warm water (minimum 100°F) provided through a mixing faucet; soap and approved towels/hand drying devices present.	10

MAP - Modified Atmospher Packaging
HACCP - Hazard Analysis Critical Control Point
USDA - United States Department of Agriculture
FDA - Food and Drug Administration

PHF - Potentially Hazardous Food
H.O. - Health Officer
WSDA - Washington State Dept. Of Agriculture
RTE - Ready to Eat

BLUE ITEMS	Value
Food Protection - General	
224. Food protected from actual and potential contamination, properly covered, (except during cooling) no double stacking, sneeze guards provided.	5
225. Unwrapped or PHF not re-served.	3
226. Foods stored off the floor.	3
227. In-use dispensing utensils properly stored.	3
228. Proper handling, storage and dispensing of clean utensils and single service items.	3
229. Accurate thermometers present in refrigerators.	3
230. Accurate metal-stem thermometers or thermocouples available & used to evaluate temperature of PHF.	3
231. Proper thawing procedures for raw PHF.	3
232. Single service items not reused.	2
Public Health Labeling	
233a. Required labeling on packaged foods.	
233b. Labeling complete, accurate, readable, and in English.	
233c. Bulk foods/products are properly labeled (including for sulfiting agents).	
233d. Smoking & pregnancy signs as required.	
233T.	5
234. Proper identification of unpasteurized juice or raw and undercooked meats, eggs, aquatic foods on menu, label or sign, label and warning sign for raw milk products.	5
Hygiene and Food Worker Activities	
235. Food and beverage service workers permits current for all food workers.	5
236a. Use of tobacco or eating in food preparation areas prohibited.	
236b. Clean clothes, neat appearance, hair properly restrained.	
236T.	3
Sanitary Design, Construction and Installation of Equipment and Utensils	
237a. Food contact surfaces smooth, easily cleanable, properly constructed, and non-toxic.	
237b. Non food contact surfaces properly constructed and installed.	
237c. Plastic used as food contact surfaces food grade.	
237T.	5
Cleaning, Washing and Sanitizing of Equipment and Utensils	
238. Sanitizing rinse solutions at proper temperature/concentration for proper time. Correct dishwashing procedures.	5
239. Wiping cloths clean, moistened with an approved sanitizer, restricted in use.	5
240. Food contact surfaces of equipment and utensils maintained, clean and sanitized.	5
241. Non-food contact surfaces maintained and clean.	3
242a. Utensils prewashed as needed. Wash water clean and proper temperature.	
242b. Accurate thermometers, chemical test kits and pressure gauges present and functional to monitor dishwashing and sanitizing.	
242T.	2
Sanitary Facilities and Controls	
243. Hot and cold running water under pressure, adequate supply, proper temperature.	5
244. Sewage disposal approved and properly functioning.	5
245. Indirect wastewater drainage provided for equipment as required.	5
246. Plumbing properly sized, installed, and maintained. No cross-connections present. Floors properly drained.	5
247. Sinks properly sized, installed, maintained and adequate.	3
248. Toilet facilities for employees/patrons available, adequate, convenient, clean and in good repair.	3
Garbage and Rubbish Disposal	
249a. Containers durable, cleanable, pest proof, nonabsorbent, water tight, and covered as needed.	
249b. Garbage storage adequate, equipment kept clean, frequent disposal, no nuisances.	
249T.	3
250. Leachate disposed of as sewage.	3
Pests and Pest Control	
251. Presence of pests effectively controlled.	5
252. Effective measures to control potential entrance and harborage of rodents, insects, other pests. Pest control devices maintained.	3
Construction and Maintenance of Physical Facilities	
253. Lighting and ventilation provided as required. Ventilation hoods, ductwork, filters cleaned and maintained properly.	2
254. Floors, walls, ceilings, properly constructed and installed, in good repair, clean surfaces.	2
255. Living quarters completely separate from food service. Facilities for employee clothing/ personal items. Premises maintained free of litter, unnecessary equipment/articles.	2
256. Live animals only as specified, unauthorized persons excluded from food preparation and storage areas.	2

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